

28-50

WINE WORKSHOP & KITCHEN

Group Set Menu £39.95 per person

Crusty Fresh Bread Served With Whipped Butter

Starter

Crab Salad (GF)

Mango, avocado purée & coriander cress

Wye Valley Asparagus (V)

Pickled cucumber, onion & goat's cheese curd

Burrata (V)

Broad beans, celery, grapefruit & basil dressing

Main Course

Coq au Vin (GF)

Onion, mushroom & bacon lardons

Mussels Provençal

Cherry tomato, black olive, parsley & fries

Ratatouille (V)

Grilled artichoke, herb salad & basil dressing

<h4>Ribeye Steak</h4>	+£10
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Served with fries, braised shallots & peppercorn sauce

Dessert

Baked Yoghurt

Apricot & biscoff crumble

French Vanilla Rice Pudding

Caramel sauce & pistachio, served chilled

Home-made Ice Cream and Sorbet Selection

(V) Vegetarian. (VG) Vegan. (GF) Gluten free.

ALLERGENS: Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. All of our dishes may contain traces of nuts, molluscs, eggs, fish, milk, lupin, soya, peanuts, gluten, crustaceans, mustard, sesame, celery & sulphites. Detailed information on all fourteen legal allergens is available on request, however we are unable to provide information on other allergens. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your initial bill.